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HOMEMAKERS' CHAT WEDNESDAY, October 30, 1940.

(FOR BROADCAST USE ONLY)

SUBJECT: "HINTS FOR HALLOWE'EN." Information from the Bureau of Home Economics, and the Extension Service, U.S.D.A.

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Just for a change today let's be a little frivolous. Let's talk about party food and holiday fun for youngsters and grown-ups. For here's Hallowe'en coming. And Hallowe'en is bargain day among the holidays because it offers so much fun for so little money. Hallowe'en is the traditional night of the year for good, old-fashioned, homemade merriment, and good, old-fashioned food and games; for old stories told around the fire, and old clothes to masquerade in.

You probably know that Hallowe'en is an old, old festival dating way back before Christianity. The frightened people of those days believed evil spirits were out on this night. They built great fires to protect the crops they were harvesting from the evil spirits, and kept the fires burning all night.

Many of our Hallowe'en customs go back to those early days. The traditional colors we use for Hallowe'en decorations are orange, yellow and black--symbols of firelight with the black night as background. And our jack-o-lanterns, spook costumes, ghost stories, witch and black cat decorations represent all the different spirits feared by people long ago. The traditional food for Hallowe'en always suggests harvest time--apples, popcorn, nuts, cider and grapejuice, and pumpkin pie.

You can work out delightful Hallowe'en refreshments for your guests at very small cost if you keep these traditional symbols in mind.

Now, for example, here's an easy surprise dessert for a children's party. Carve oranges or bright red apples with a jack-o-lantern face. Then slice off the top of the apple or orange; scoop out the fruit inside; and mix this with other

chopped fruit. Raisins, apple and orange make a good mixture. Another is orange, date and marshmallows cut up. Sweeten the fruit mixture with a little sugar. And fill the hollow apples or oranges with it. Put the top back on the fruit, and serve on individual plates. The children will find this dessert lots of fun. You might also serve ginger cookies cut in the shape of black cats or witches' hats.

Children and grown-ups, too, always have fun with a tell-your-furtune cake. Any plain cake will do for this purpose though spice cake and gingerbread seem to be favorites. Before you make the cake, wash and dry a collection of little articles to tell fortunes--a ring, a dime, a small thimble, a button and so on. Drop these into the cake batter just before you put it in the pan to bake. Warn the guests as you serve the cake that they must eat it with care because their fortune is somewhere within. Of course, you know the ring means marriage; the dime riches; and so on.

You have your choice of many clever ways to decorate a Hallowe'en cake. To carry out Hallowe'en colors you might use orange frosting and then paint a black cat or a jack-o-lantern face with melted chocolate. Or you might sprinkle bits of shaved chocolate and grated orange peel over white frosting. Another idea is to make designs on the cake with tiny black licorice drops. Raisins, too, can come into use for decorating a Hallowe'en cake.

Candy for Hallowe'en may also be typical of the season. Popcorn balls are always favorites. They're an especially good choice for the children because they aren't too sweet. Taffy apples on a stick are another good choice for the children. Then a very easy candy to make is nut brittle. Or you can make popcorn fudge by stirring chopped popcorn into the candy after it comes off the stove.

On a chilly Hallowe'en no drink is more welcome than a hot spiced fruit drink. Either hot spiced cider or grapejuice is delicious. Here is a recipe from the Bureau of Home Economics for hot spiced cider: Mix together in a kettle

1 quart of cider...a fourth cup of sugar...8 short pieces of stick cinnamon.... 12 whole cloves...8 whole allspice...and a bit of salt, an eighth of a teaspoon to be exact. Heat the mixture to the boiling point; then let it cool and stand several hours. Take out the spices, heat again, and serve hot. (Doughnuts are delicious with hot spiced cider.)

You can make spiced grape juice the same way except that you leave out the allspice; use twice as much sugar; and add a bit of lemon juice before serving.

Child guidance experts these days offer some Hallowe'en suggestions, too. They suggest that Hallowe'en may be good or bad for young children under six years, depending on how wise the parents are in planning celebrations. But young children can have plenty of wholesome fun <u>if</u> their party comes in the late afternoon or early evening so they won't miss their usual bedtime. If they have a simple meal at the usual suppertime emphasize the funny table decorations, costumes, and simple games rather than rich food. A good game for the whole family early in the evening is a Hallowe'en treasure hunt. Happy stories of Hallowe'en adventures are more suitable for young children than frightening tales of ghosts and goblins.

These are just a few suggestions to help you make the most of this holiday that offers so much merriment at little or no cost.

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